

## Sticky Rice

Put a cup or two (amount is not critical since it is truly steamed and not dependent of exact measurements of water-to-rice) of Thai Sweet Rice into a bowl and wash at least three times. Cover rice with water and soak for at least 10-12 hours.

Put water in sticky rice steaming pot (about half full but not enough where basket touches water when in the pot) and bring to a boil.

Pour water out of soaking rice and put rice in basket. Put basket in steaming pot and cover rice with a lid (a pot lid works fine).

Steam rice for approximately 15-20 minutes (depending on amount of rice).

The rice is not ready to "turn" if you can shake the basket of rice and the center of the rice ball is still loose grains.

When the rice ball is one solid clump of rice shake rice ball up toward one side of the basket and let it roll back down to the bottom of basket so that it completely turns over.

Steam for another 7 minutes.

Serve with fish sauce mixture:

1-cup of Fish sauce

1 Lime

Thai peppers to taste

Put fish sauce in bowl and add fresh squeezed lime-juice to taste. Add finely chopped Thai peppers to taste. Let set for at least an hour.

Eat sticky rice with fingers. Dip into fish sauce and enjoy.